

**Rice Griddlecakes.**—Two cupfuls of hot, boiled rice, into which stir one-half teaspoonful of salt and two cupfuls of milk. Let cool, then add the yolks of two eggs, well beaten, and two cupfuls of flour, mixed and sifted with four teaspoonfuls of baking powder. Lastly, add the whites of the eggs, beaten until dry. Cook as above.